

APPETIZERS

- CLAMS CASINO** 14
Havarti cheese, casino butter
- MARYLAND CRAB CAKES** 16
Meyer lemon and basil aioli
- COCONUT SHRIMP** 23
Coconut-dusted, piña colada dipping sauce,
pineapple mango salsa
Also available in a half portion 11
- HUNGARIAN PEPPERS** 12
Sausage, three-cheese stuffing
- STEAMED CLAMS** 12
Traditionally prepared, lemon and served with
clarified butter

CHILLED SEAFOOD

- MARKET CLAMS OR OYSTERS** 3 each
Chef's daily selection, mignonette, cocktail sauce
- SHRIMP COCKTAIL** 16
Cocktail sauce
- CHILLED SEAFOOD DELUXE**
Chilled lobster tail, shrimp, oysters, clams,
Alaskan king crab
For two 75 For four 120

POTATOES

- GARLIC MASHED POTATOES** 8
- KOSHER SALT-CRUSTED
BAKED POTATO** 8
- ROASTED SWEET POTATO** 8
- POMMES FRITES** 8
Garlic, truffle oil, parsley and parmesan
- LOADED TWICE BAKED POTATO** 9
Aged shredded cheddar, applewood bacon,
chives, sour cream

SOUPS

- FRENCH ONION SOUP** 9
Hearth-baked, Swiss and provolone
- SEAFOOD CHOWDER** 11
Crab, shrimp, clams and mussels

SALADS

- CLASSIC CAESAR** 9
Toasted garlic croutons, house-made dressing
- ICEBERG WEDGE** 10
Gem lettuce, peppered bacon, crispy onions, grape tomatoes.
Served with buttermilk bleu cheese dressing
- WD HEIRLOOM TOMATO SALAD** 9
Smoked Gouda cheese, pickled onions, micro greens and spinach pesto.
Served with a balsamic reduction dressing
- FALL COBB SALAD** 10
Roasted butternut squash, pancetta crisps, candied pecans,
Point Reyes bleu cheese and egg.
Served with cranberry vinaigrette dressing
- STEAK SALAD** 16
Boston bibb, marinated steak, cucumbers, garbanzo beans,
grape tomatoes and fried onions.
Served with Gouda and cracked black pepper dressing

SIDES

- COUNTRY HAM RISOTTO** 9
Butternut squash, dried cranberries, maple cheddar
- BREADED ONION RINGS** 8
Red pepper garlic aioli
- CREAMED SPINACH** 8
Artichoke hearts, aged provolone, garlic, parmesan
- MUSHROOMS OR ONIONS** 8
Sautéed
- BROCOLLI CAULIFLOWER AU GRATIN** 9
Aged provolone and cheddar cheese sauce topped with herbed bread crumbs
- PRIME RIB MACARONI AND CHEESE** 10
Braised prime rib, cavatappi pasta, aged cheddar and
provolone cheese, fried onions
- ROASTED BRUSSEL SPROUTS** 8
Maple syrup, bacon, walnuts, bleu cheese
- BROWN SUGAR GLAZED CARROTS** 8
Butter, brown sugar and fresh herbs

STEAKS

- ON THE BONE**
- 24 OZ PORTERHOUSE** 55
- 18 OZ KANSAS CITY** 40
- 20 OZ BONE-IN RIB EYE** 48
- 32 OZ BLACK ANGUS TOMAHAWK RIB EYE** 75
- OFF THE BONE**
- 20 OZ DELMONICO** 45
- 8 OZ FILET MIGNON** 40
- 12 OZ FILET MIGNON** 50
- 14 OZ NEW YORK STRIP** 40
- PRIME RIB** 33 or 43
16 oz or 24 oz

ADD TO ANY STEAK

Oscar Style 16 King Louie 20

ADD TO ANY STEAK 3

WD signature southwest steak sauce, béarnaise sauce,
hollandaise sauce, brandy peppercorn demi-glace,
bleu cheese butter

SURF & TURF

- PETITE SURF & TURF** 65
6 oz filet mignon and 7 oz lobster tail
- LOBSTER TAIL** 45 or 70
8 oz or 12 oz, cold water tail, broiled, drawn butter
- ALASKAN KING CRAB LEGS** 45 or 75
8 oz or 16 oz, steamed, drawn butter

ENTRÉES

- PAN SEARED SEA BASS** 46
Crab ravioli, sautéed garlic, spinach with sundried tomato broth
- BRAISED SHORT RIBS** 38
White bean, potato and pancetta hash, broccolini and baby carrots with jus
- STEAK SANDWICH** 32
WD spice rubbed, horseradish aioli, Havarti cheese, spinach blend with
pickled onions on roasted garlic bread with pommes frites
- PORK TENDERLOIN** 30
Sweet potato mashed, candied apples, bourbon demi-glace
- WD FLANK STEAK** 34
House marinated and grilled green onions

- SEA SCALLOPS** 38
Butternut squash, apple slaw and lobster cream
- SHRIMP SCAMPI** 40
Linguine, spinach, roasted sweet peppers, garlic, white wine,
lemon and butter
- WD CHICKEN BREAST** 32
Madeira, mushroom, sage sauce
- SMOKEHOUSE BURGER** 28
Wagyu and short rib blend, bar-b-que bacon jam, mild cheddar cheese,
applewood bacon, lettuce, tomato, fried onions on house made brioche roll
with pommes frites

Please notify server of any food allergies.